




*We are delighted to once again have worked
with D. Byrne & Co. to bring you a fabulous
choice of wines to compliment our menu.
Following on from the Food Hall ethos to
find the best, you can enjoy amazing wines
by the glass, indulge in an old
favourite or discover something new.
Our premium spirits have been
hand-picked too.*



MODERN CLASSIC

COCKTAILS

Basil Grande 8.50

Strawberries and basil shaken with Skyy Vodka, Chambord, Grand Marnier and cranberry juice, dusted with black pepper.

Espresso Martini 8.50

Cariel Vanilla Vodka, Mr Black Cold Brew Coffee liqueur, double espresso and a dash of sugar syrup.

Pornstar Martini 9.50

Cariel Vanilla Vodka, passionfruit liqueur, prosecco foam, with a prosecco shot on the side.

Kir Royale 11.00

Lejay Crème de Cassis and Stephan Breton Champagne.

Bellini 8.50

Peach liqueur and white peach puree topped with prosecco.

Mojito 6.95

Havana Club Especial Gold Rum, mint, lime and sugar churned with soda.

Aperol Spritz 7.95

Prosecco, Aperol and a splash of Soda.



NON-ALCOHOLIC

COCKTAILS

Elderflower Mojito 4.50

Elderflower presse with mint, sugar and lime.

Garden Sour 4.50

Seedlip Garden 108, cloudy apple juice, lemon and sugar served with rosemary and thyme.

Spiced Mule 4.50

Seedlip Spice 94 with ginger beer and fresh lime.

SPINNING BLOCK

SIGNATURE
COCKTAILS

Mango Grande 7.95
Havana Club Especial Gold Rum, apricot liqueur, mango puree, lime, basil and cranberry juice.

Dutch Orange Cup 8.25
Cuckoo gin, Pierre Ferrand Dry Curacao, aromatic bitters, brown sugar, ginger ale.

Cara-Mill Shake 7.50
Mozart white chocolate liqueur, Cariel Vanilla Vodka, vanilla and caramel syrup shaken with cream.

Gin-Gin Mule 8.50
Tanqueray Gin, lime juice and mint topped with Fever-Tree ginger beer.

Mango Iced Tea 7.50
Skyy Vodka, Havana Club rum, Tanqueray Gin, Cointreau, lemon juice, mango puree, topped with lemonade.

Prefer a good old, regular Long Island? Just ask.

Corpse Reviver No. 2 8.50
Tanqueray, Cointreau, Lillet blanc, lemon and an Absinthe rinse.

Elderflower Aviation 7.95
Tanqueray Gin, Marasquin Maraschino liqueur, St. Germain Elderflower liqueur, lemon juice and pasteurised egg whites.

Botanical Berry Blast 8.50
Havana Club Especial Gold Rum, Peach liqueur, raspberry puree, lemon, caramel syrup, Peach bitters topped with Rekordelig Peach and Basil.

Elderflower & Bramley Apple Mojito 7.50
Havana Club Especial Gold Rum, elderflower and bramley apple cordial, mint, lime and sugar churned with apple juice and rhubarb bitters.

Smoked Cherry Old Fashioned 11.00
Woodford Reserve Bourbon stirred over ice with orange, Maraschino cherry syrup and smoked with cherry wood chips.



GIN

SELECTION

Brockmans <i>Blueberries and tonic.</i>	6.90
Bombay Sapphire <i>Tonic and fresh lime.</i>	6.00
Agnes Arber <i>Pink grapefruit, orange twist and Mediterranean tonic.</i>	6.65
Hendricks <i>Cucumber and tonic.</i>	6.15
Zymurgorium Sweet Violet <i>Strawberries and lemonade.</i>	6.65
Martin Millers <i>Elderflower tonic, strawberries and cracked black pepper.</i>	6.15
Cuckoo <i>Orange, ginger and tonic.</i>	7.15
Deaths Door <i>Watermelon, mint and Mediterranean tonic.</i>	7.15
Manchester 3 Rivers <i>Rosemary and tonic.</i>	6.65
Ginsmiths Liverpool Marshmallow <i>Raspberry, marshmallow and blackberry and tonic.</i>	6.90
Tanqueray <i>Pink grapefruit and tonic.</i>	5.90
Whitley Neill Rhubarb & Ginger <i>Rosemary and tonic.</i>	6.65
Warner Edwards Elderflower <i>Thyme and tonic.</i>	6.40
Aviation <i>Strawberry, mint and tonic.</i>	6.90
Gin Raw <i>Tonic and fresh lime.</i>	8.15
Chase Seville Orange <i>Orange and Mediterranean tonic.</i>	6.90
Chase Grapefruit <i>Pink grapefruit and tonic.</i>	6.90
Empress 1908 <i>Pink grapefruit, lemon zest, Mediterranean tonic and thyme.</i>	7.25

*All our gins are accompanied by a 200ml
bottle of Fever-Tree tonic and garnish.
Make your gin a large one for 3.00 extra.*



VODKA

SELECTION

Skyy	3.50
Chase Vodka	4.50
Cariel Vanilla Vodka	3.75
Ketel One Citroen	4.65
Stoli Elit	5.75

RUM

SELECTION

Havana Club	3.50
Havana Club Especial Gold	3.50
Havana Club 15 Year Old	16.50
The Kraken Spiced Rum	3.80
Goslings Black	3.80

BOURBON

SELECTION

Jack Daniel's	3.50
Jack Daniel's Single Barrel	6.00
Woodford Reserve	4.50
Blantons Bourbon	9.00

WHISKEY

SELECTION

IRISH

West Cork 10 YO	3.50
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AMERICAN

Tin Cup	3.70
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WHISKY

SELECTION

JAPANESE

Miyagikyo 7.50

SPEYSIDE

Aberlour 12 YO 4.25

Glenlivet 10 YO 4.25

HIGHLANDS

Dalmore 12 YO 4.25

Oban 10 YO 4.50

ISLAY

Ardbeg 10 YO 4.75

Bruichladdich – Classic Laddie 4.50

Bruichladdich – Port Charlotte 4.75

Laphroaig 10 YO 5.00

AFTER DINNER

COGNAC

Remy Martin 4.00

Remy Martin 1738 Accord Royal 5.95

Remy Martin XO 17.00

ARMAGNAC

Baron de Sigognac 10ans 5.00

Paul Loubere Vieille Reserve 7.00

CALVADOS

Henry de Querville Fine 5.00

PORT ALL 50ML SERVING

Ramos Pinto Adriano White Reserva 4.00

Krohn Colheita 2002 4.50

Barros 10 Year Old Tawny 5.50

Vintages are subject to change. Up to date Vintage year available on request, please ask your server.



LIQUEUR

SELECTION

Baileys (50ml)	4.00
Campari	2.85
Drambuie	3.00
Jägermeister	3.25
Pimms and Lemonade (50ml)	4.50
Mr. Black Cold Press Coffee Liqueur	3.50
Cazcabel Blanco Tequila	4.00
Sambuca Luxardo	3.25
Glavva	3.75
Benedictine	3.75
Tosolini Limoncello	3.00
St Germain Elderflower	3.50
Grand Marnier	3.50
Lazzaroni Amaretto	3.00

We keep a well-stocked bar so please ask if you don't see your favourite tittle on the list, chances are we will have it!

BOTTLE LAGERS, ALES AND CIDERS

Peroni	3.95
Brewdog Nanny State	3.75
Fruli Strawberry	4.85
Estrella Inedit	4.25
Peroni Ambra	4.25
<i>Served over Ice with an Orange Peel Twist</i>	
Brewdog Vagabond <i>GF</i>	4.85
Rekorderlig Strawberry and Lime 500ml	4.95
Rekorderlig Botanicals	4.65
<i>Grapefruit and Rosemary, Peach and Basil, Rhubarb, Lemon and Mint.</i>	

ON TAP

Bowland Ales	
<i>Ask your server for today's choice</i>	
Pravha 4.0%	4.10
Staropramen 5%	4.70
Estrella 4.6%	5.20
Aspall Harry Sparrow 4.6%	4.20
Hand Pull Ciders	4.80
<i>Ask your server for today's choice</i>	






WINE AND CHAMPAGNE



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please ask your server.*



W H I T E S

Primordial Soup White - South Africa

A fresh dry white with broad appeal. It displays classic baked apple and zippy citrus aromas with soft delicate apple fruit. A stunning white from the Cape. Vegetarian and vegan.

175ml 4.75 | 250ml 6.75 | Bottle 19.50

Andes Peak Sauvignon Blanc - Chile

Crisp and zesty with citrus fruit aromas, the ripe fruit palate is balanced with mineral notes and a zingy finish.

175ml 4.95 | 250ml 7.00 | Bottle 20.00

Bellefontaine Chardonnay - France

An elegant and easy drinking Chardonnay with lifted fruit character, bright citrus fruit freshness and a crisp finish.

175ml 4.95 | 250ml 7.00 | Bottle 20.00

Long Dog White - France

A scrumptious French blend, this textural dry white is bright and beautifully balanced. A very easy drinking wine that can be enjoyed all year round.

175ml 5.15 | 250ml 7.35 | Bottle 21.00

Terrazze Della Luna Pinot Grigio - Italy

Classic Pinot Grigio from selected vineyards, ripe orchard fruits on the nose with hints of honey and peach balanced by fresh acidity.

175ml 6.00 | 250ml 8.55 | Bottle 25.00

Mas Que 2 Albarino – Spain

A complex yet appealing Albarino. Pronounced floral, citrus and herb aromas. The palate has a refreshing crisp, citrus flavour.

175ml 7.55 | 250ml 10.75 | Bottle 32.00

Crowded House Sauvignon Blanc,

Marlborough - New Zealand

Classically bright and vibrant Marlborough Sauvignon – The wine is sappy, fresh, clean and delicious.

175ml 8.00 | 250ml 11.50 | Bottle 35.00

Cline Cellars North Coast Viognier - USA

Wonderfully fragrant with notes of stone fruits, jasmine and honeysuckle. The palate follows through with richness of fruit including ripe peach and apricot. Vegetarian and vegan.

175ml 8.75 | 250ml 12.50 | Bottle 36.00

Vinhas do Lasso Colheita Seleccionada

Branco - Portugal

Peach and apricot aromas with citrus and floral notes. The palate has more stone fruit flavours with crisp acidity balancing the lightly creamy texture. Vegetarian and vegan.

Bottle 32.00



*All wines that are served by the glass
are available as 125ml measures.*

W H I T E S

The Rude Mechanicals 'Ephemera'
Viognier and Pinot Gris – Australia
On the nose there are the honeysuckle and orange-blossom signatures of Viognier with background fragrance of spice and ripe pear, the wine is bright and fine but has depth and a fresh long finish.

Bottle 35.00

Le Riche Chardonnay, Stellenbosch -
South Africa
A small hands-off production Chardonnay at its best. A fresh, lemony style with rich mineral, melon and citrus characters, poised and elegant, clean and fresh. Vegetarian and vegan.

Bottle 36.00

Fromm La Strada Sauvignon Blanc
(Organic), Marlborough - New Zealand
My god, it's alive! It's like drinking a cat that's just been thrown into a bath of cold water. Massive, feral and frightening. This must be the most peculiar and particular Marlborough Sauvignon known to man. Vegetarian and vegan.

Bottle 39.00

2016 Yangarra Estate Roussanne, McLaren
Vale - Australia (Organic)
Amazingly serious and textural. Great food wine, this is seriously distinguished McLaren Vale white. Good with light chicken and pork dishes, scallops and most white fish. Vegetarian and vegan.

Bottle 49.00

Domaine Daniel Seguinot Chablis Premier
Cru Fourchaume – France
Intense, sensual and complex, an exceptional Premier Cru Chablis with great finesse and a classic nervy edge to the finish. Vegetarian and vegan.

Bottle 55.00


2015 Vallet Freres Pernand Vergelesses,
Burgundy - France
A beautiful and complex wine. The palate weight is wonderful with a smooth minerality leading to rich and complex flavours of citrus fruit and mild oak. A very versatile wine which would match fish, poultry or cheese. Vegetarian and vegan.

Bottle 69.00

DESSERT WINE

2015 Tabali Late Harvest Muscat 37.5cl - Chile
A true gem - one taste and you will be hooked! The wine has an intense aroma of fresh papaya, honey and floral hints, whilst sweet and luscious it is perfectly balanced by crisp acidity. Vegetarian and vegan.

125ml 6.00 | Bottle 18.00



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ROSÉ

Mirabello Pinot Grigio / Pinot Noir - Italy
*Fresh, dry and crammed with summer fruit flavours.
Good intensity of ripe berry and red cherry fruit,
reminiscent of strawberries and cream. This is a
classic Italian wine, with a twist of pink.*

175ml 5.50 | 250ml 7.75 | Bottle 22.00

Burlesque White Zinfandel Rosé - USA
*A major crowd pleaser from the sunshine state!
A bright berry fruited palate and an off-dry finish.
Vegetarian and vegan.*

175ml 6.25 | 250ml 9.00 | Bottle 25.00

Ontanon Clarete (Pale Rosé) Rioja – Spain
*Pale pink in colour with lifted red berry aromas and
delicate fruit characters. The palate is fresh, bright
and appealing with rosehip and red berry fruits.
Balancing citrus acidity and an elegant, dry finish.
Vegetarian and vegan.*

Bottle 29.00

Rimo de Rimauresq Rosé Provence - France
*A delicious pale and versatile Cote d'Azur rose.
Delicate and mineral with subtle notes of fresh peach.
Vegetarian and vegan.*

Bottle 34.00

REDS

Primordial Soup Red - South Africa
*A fresh vibrant red, positively thrumming with sappy
fruit and a bright mineral palate. Vegetarian
and vegan.*

175ml 4.75 | 250ml 6.75 | Bottle 19.50

El Tesoro Monastrell Shiraz - Spain
*Dark garnet with a violet rim. Fresh lifted berry fruit
and light spice that draw you in. Vegetarian
and vegan.*

175ml 5.15 | 250ml 7.35 | Bottle 21.00

Andes Peak Merlot - Chile
*A wine with poise, elegance and restraint.
Attractive, soft, creamy fruit driven palate bathed in
spice and lush dark berry fruit, a sensuous Merlot.*

175ml 5.15 | 250ml 7.35 | Bottle 21.00

Long Dog - France
*Friendly and warming, a delicate, deliciously
uncomplicated, soft and fruity drinkable red.*

175ml 5.15 | 250ml 7.35 | Bottle 21.00



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are available as 125ml measures.*

REDS

Alberca Reserva Pinot Noir - Chile
Sweet vanilla and soft floral notes. On the palate it is a fruity wine, with velvety texture, medium structure and an intense finish.

175ml 6.00 | 250ml 8.55 | Bottle 25.00

Artesa Organic Rioja - Spain
Great-value classic Rioja. Approachable, appealing and juicy in style with lifted berry fruit and hints of spice.

175ml 6.00 | 250ml 8.55 | Bottle 25.00

Turno de Noche Malbec, Mendoza - Argentina

Pretty, oh so pretty Malbec. Bright red and wonderfully aromatic with lifted redcurrant and cassis, muy, muy fantastic – richly bloody, vibrant. Latin and velveteen.

175ml 6.75 | 250ml 9.50 | Bottle 27.50

Cline Cellars Nancy's Vines Zinfandel - USA
Contra Costa County quality and class. Ripe, wild strawberries with coffee and chocolate characters. Ripe vanilla laced fruit combines with soft tannins and a lovely balanced acidity. Very more-ish and elegant. Vegetarian and vegan.

175ml 11.75 | 250ml 16.75 | Bottle 49.00

Chateau de Belleverne, Saint Amour, Le Cru des Amoureux, Beaujolais - France
Delicious wild strawberry fruit aromas with berry flavours backed up by a touch of savoury liquorice providing complexity and a lasting finish. Vegetarian and vegan.

Bottle 29.00

Vinhas do Lasso Colheita Seleccionada Tinto - Portugal

Pronounced aromas of bramble fruit and violet and balsamic notes, more blackberry and raspberry characters on the palate, balanced by ripe plum and a hint of dark chocolate. Vegetarian and vegan.

Bottle 32.00

The Rude Mechanicals 'Three Monkeys' Grenache, Shiraz, Mataro - Australian
Warm plum and raspberry fruit on the nose with hints of rocky earth. It's a generous juicy mouthful with bags of fruit and spice.

Bottle 35.00



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REDS

2013/14 Emiliana Coyam, Colchagua Valley - Chile Organic

Emiliana's iconic blend. This is elegant and complex, the palate is fruity and fresh with great concentration and structure that draws out the lingering finish. Will match grilled red meats and stand up to spicy sauces. Vegetarian and vegan.

Bottle 52.00

2011 Chateau Lanessan Haut Medoc Cru Bourgeois, Bordeaux - France

Drinking beautifully now, this is classic Medoc with hints of cedar and a cigar box nose, fine ripe tannins and a long savoury finish. Fantastic with a slowly cooked beef casserole or hearty fare. Vegetarian and vegan.

Bottle 55.00

Clos de la Cure, Saint Emilion Grand Cru - France

Incredibly powerful, with a rich nose of ripe blackcurrants and chocolate. A very classy Saint Emilion Grand Cru. Vegetarian and vegan.

Bottle 59.00

2014/15 Chateau Maucoil Châteauneuf-du-Pape Tradition Rouge - France

A traditional Chateuneuf-du-Pape with a peppery, leathery nose. A rich palate with spice and hints of vanilla, dark chocolate and black berry fruit. The perfect match to red meat.

Bottle 65.00

2011/13 Vallet Freres Gevrey Chambertin 'Clos de la Justice' - France

This stunning example of Pinot Noir displays characters of cherry alongside rustic notes that express the terroir. Alluring and charming. Wonderful with poultry, game or even semi-soft cheeses. Vegetarian and vegan.

Bottle 90.00



All wines that are served by the glass are available as 125ml measures.

SPARKLING & CHAMPAGNE

Martinotti Prosecco Spumante Brut - Italy
A great example of a house Prosecco. Fresh and gently fruity fizz. Delicate on the palate with a clean fresh finish. Vegetarian.

Glass 7.50 | Bottle 29.00

Stephane Breton Brut Champagne – France
A small grower from Champagne. Fine delicate fruit balanced with a soft creamy finish.

Glass 10.00 | Bottle 42.50

Montresor Rose Royal Pinot Noir Spumante – Italy

A delicate pale pink colour. Subtle and persistent bubbles. Rich toasty aromas of bread mingle with flower blossom, ripe apples and cherries. Elegant and balanced with good length.

Glass 8.25 | 75cl Bottle 33.00 | Magnum 65.00

Henners Brut East Sussex - England

Sweet ripe pear and white flower on the nose. Citrus and apple accompanied with a delicate 'leesy' character bringing complexity to the palate. Vegetarian and vegan.

Bottle 50.00

Veuve Clicquot Yellow Label Nv Champagne

A wonderful, appley, bready champagne that fits the bill for any occasion. Mouth-watering fruit, a splendid mousse and a tremendous finish - what's not to love?

Bottle 65.00

Laurent-Perrier Rose Nv Champagne

Laurent-Perrier Rosé remains No.1 in the pink Champagne field thanks to its consistently appealing light, elegant fruit and delicate mousse.

Bottle 85.00

Perrier-Jouet Belle Epoque Vintage
Champagne

A fresh fizz and superbly balanced palate with light appley fruit and citrus notes which linger on the elegant finish.

Bottle 165.00



SOFT DRINKS

Coca Cola (330ml bottle)	2.95
Diet Coke (330ml bottle)	2.95
Appletiser (275ml bottle)	2.75

FEVER-TREE TONICS (200ML)

Ginger Beer	2.40
Tonic	2.40
Light Tonic	2.40
Mediterranean Tonic	2.40
Ginger Ale	2.40
Elderflower	2.40
Aromatic	2.40

FOLKINGTON'S (250ML)

Apple	2.85
Cranberry	2.85
Pear	2.85
Pressed Tomato	2.85
Elderflower	2.85
Orange	2.85

HOT DRINKS

*All coffees are a Holmes Mill Origins Blend
roasted by Exchange Coffee of Clitheroe*

Espresso	1.65
Double Espresso	1.90
Flat White	2.20
Cappuccino	2.50
Latte	2.50
Americano	2.50
Hot Chocolate	2.50

*Jeeves and Jericho
Teasmiths of Oxford*

Please ask for our current selection	2.50
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